

## Sparkling Watermelon Agua Fresca

<http://userealbutter.com/2013/05/15/sparkling-watermelon-agua-fresca-recipe/>

1/2 cup sugar

1/2 cup water

48 oz. (8 cups) watermelon, cut into cubes and deseeded (unless you plan to strain it, then leave the seeds)

1/2 cup lime juice

ice

seltzer water

Stir the sugar and water together in a small saucepan over high heat until it comes to a boil and the sugar has dissolved. Remove the simple syrup from heat, let cool. Place the watermelon (in 2 batches, if necessary) in a blender and purée the fruit until it is liquid. Strain the watermelon juice if you want (I prefer to keep the fiber in). Pour the watermelon juice into a large pitcher with the simple syrup and the lime juice.

Refrigerate. Makes about 8 cups. **To serve:** Fill a glass with ice. Fill the glass 1/2 to 3/4 full with the agua fresca (depending on how sweet you like it) and top the rest off with seltzer water. Stir and serve.